



Sparkling KITCHENS

FOR
MODERN
HOMEMAKERS



new edition

THE GOOD LUMBER COMPANY

"Home of Building Needs Since 1857"

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RECIPE FOR A

Modern Kitchen

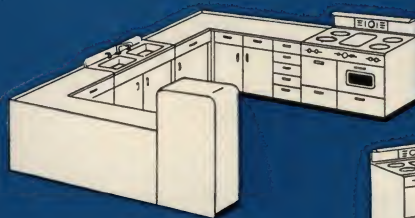
YOUR kitchen can be one of the most pleasant and enjoyable rooms in your home. It is headquarters for you, the home-maker, and so you want your kitchen to be something more than an area you associate with tiresome tasks, drudgery and endless steps. Care in planning plus good judgment in the selection of cabinets, equipment, decoration and furnishings should make your kitchen as personal as your living room in expressing your own good taste and charm. More important, your work can be fun in a well planned, well equipped modern kitchen. It is well to remember also that sometime during almost every gathering in your home, guests will gravitate to the kitchen for refreshments and conversation.



- 1 Figure about six square feet of storage space in wall cabinets for each permanent resident of the house. Add to this twelve square feet for entertaining and accumulation. In a three-bedroom house, with two persons in the master bedroom and one in each of the other two bedrooms, a total of 36 square feet of wall cabinet space is recommended.
- 2 Plan base cabinets to occupy all space under wall cabinets not required for refrigerator, sink, range or other appliances.
- 3 Be sure to allow at least 18 inches of open space between the top of the work counter and the bottom of the wall cabinets. Wall cabinets over the range should be 22 inches above that unit.
- 4 Make your kitchen bright and cheerful with window area comprising at least 15 to 25 per cent of the total floor area.
- 5 Since 70 per cent of families now eat in the kitchen make your dining area large enough, convenient, bright and cozy.
- 6 Select your lighting fixtures for efficiency first and decoration second. Concentrate good lighting over working and dining areas.
- 7 Plan plenty of good electrical wiring with ample outlets for every appliance you now have and those you hope to obtain.
- 8 Do not underestimate the importance of good ventilation in your kitchen. Modern ventilating fans can simplify this problem.
- 9 Remember your own special requirements in a kitchen such as facilities for canning, home freezing, laundry, etc.
- 10 When you plan a laundry as part of the kitchen, make certain to include enough cabinet space for soaps, bleaches and other needs.

These are some of the important factors to remember in planning your own beautiful dream kitchen. We hope that you will find many more helpful suggestions on the following pages. Please remember always that we shall consider it a privilege to discuss your kitchen plans with you and help you in any way possible.

USE A BASIC DESIGN THAT FITS YOUR SPACE



U-SHAPED



1-WALL



2-WALL



L-SHAPED

THE EFFICIENCY of a kitchen is not determined by its size. The arrangement of the three basic work centers—refrigerator, sink and range—plus the amount of counter space or work area between each of these units, determine efficiency. Work involved in food preparation usually starts at the refrigerator and flows in a line to the sink, then to the range and from there to the serving area. Therefore the sink should be located between the refrigerator and the range, with the range nearest the food serving area. Any kitchen should be planned so there is a minimum of traffic through the work areas.

There are four basic types of kitchen layouts, which are shown here. The orthodox "U" kitchen is considered most efficient. When the sink is placed on the center wall, preferably under a window, steps are saved

in working from one area to the other. This type of kitchen also lends itself well to plans which include breakfast rooms, meal planning centers and laundry areas adjacent to the kitchen.

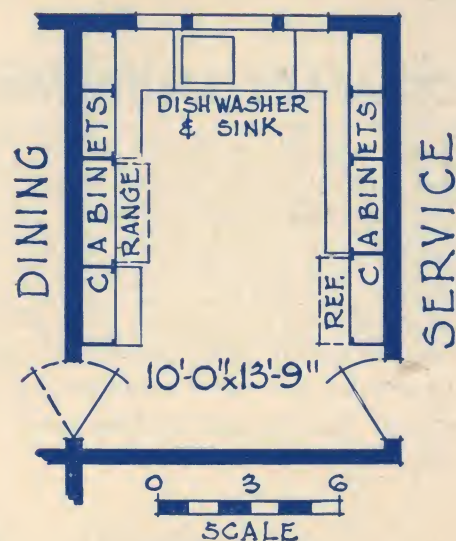
The "L" shape is compact and efficient when storage, preparation and cooking centers are in correct sequence. This arrangement will be found particularly desirable where there are several doors leading to other parts of the house.

A two-wall corridor type of kitchen is sometimes desirable where breakfast nook and dining room are at opposite ends of the kitchen. The one-wall installation with refrigerator, sink and range grouped with cabinets in a straight line is efficient for a small, compact kitchen.



FOR BETTER LIVING

This kitchen virtually sings a song inviting you to enter and spend pleasant hours there. The picture window above the sink with the casement windows on each side of it is an excellent example of good use of that wall area. The ample daylight from that source, plus colorful decorating in combination with the natural wood cabinets, give this room a luxurious appearance not beyond the means of the average family. The narrow plan saves footsteps in crossing from one side to the other.

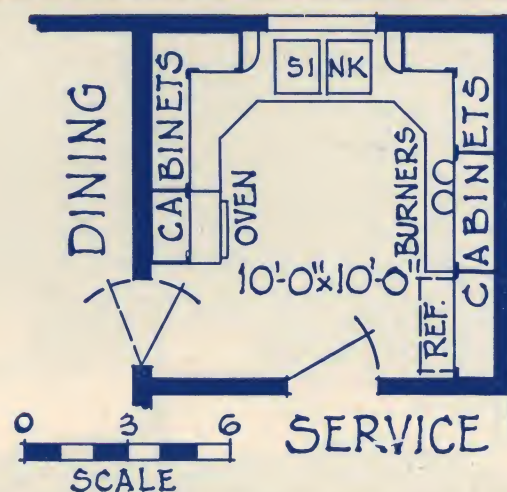


THE ILLUSTRATIONS in this book represent the finest collection of model kitchens and laundries available with plans which are architecturally correct. They have been selected to give you a wealth of helpful ideas from which you will want to choose those you really like. Use them in planning a new kitchen of your very own adapted to your present and future needs. Take your time. You will find that it's fun to dream up a kitchen for yourself which will be just as efficient, just as functionally correct and just as charming as any of those shown in this book. Best of all, your kitchen will express your individuality and charm.

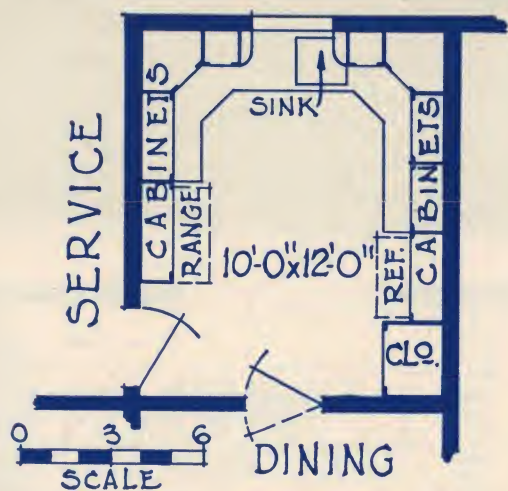


COMPACT AND BEAUTIFUL

Large amounts of beauty and work-saving arrangement are evident in this small kitchen in an average-sized home. The large sink is centered under casement windows, which is the ideal type to place above any kitchen sink. The back-splash here has been applied to cover the entire wall area between the top of the work counter and the under side of the wall cabinets. The two special corner cabinets are designed to make maximum use of what is so often a difficult area for the housewife to use without kneeling and reaching inside to probe in the dark for what she wants.



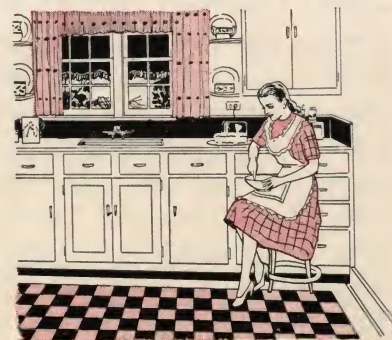
NO KITCHEN is practical unless it lightens housework and makes cooking, serving and cleanup simple and pleasant. Research studies have proved the desirability of keeping the utensils and work centers in a compact area to eliminate long reaches and extra steps with adequate counter space between each. As a general rule in planning allow for counter surface between the refrigerator and sink and also between the sink and range. Additional counter area, of course, is planned to the limits of the size of the kitchen and the base



TYPICAL "U" DESIGN

Rich, full-bodied colors emphasize the efficiency and satisfaction which can be expected in a kitchen with this simple "U" arrangement of the refrigerator, sink and range. Note that the sink is under a window at the bottom of the "U." This is an example of how the rich, full-bodied colors now being used so extensively in living rooms, dining rooms and bedrooms is being applied to kitchens. One of the special features here is the ventilating hood over the range.

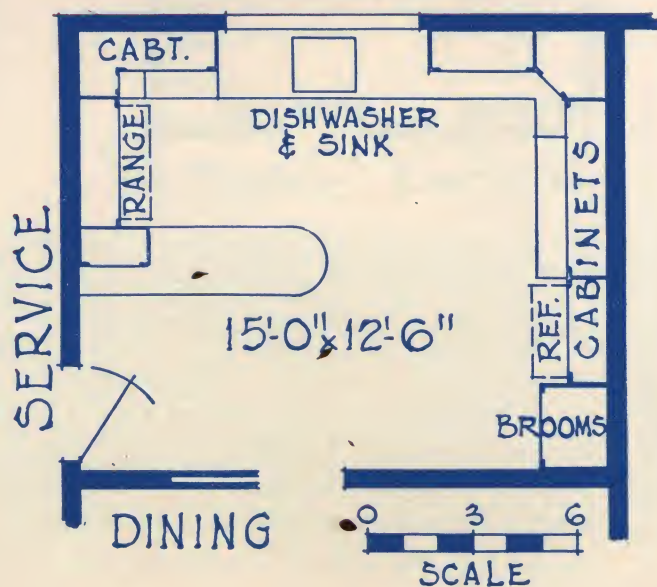
cabinet area available. Variations in counter extensions include snack bars, telephone nooks and recipe centers. In larger kitchens, island counter space above base cabinets is frequently used to save steps and make good use of the space available. Always remember that you are planning this kitchen for yourself so keep in mind your individual tastes, methods and requirements. The average housewife cooks about 57,000 meals in her lifetime, and walks the equivalent of travel from New York to Los Angeles every year in her own home.

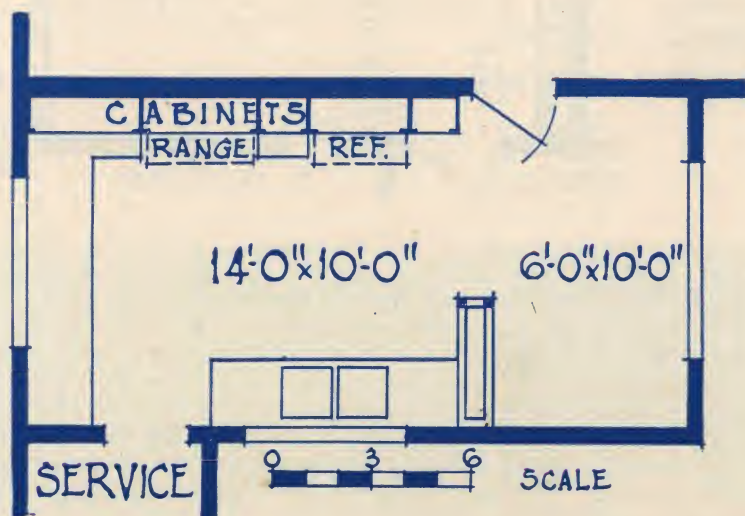




THE HEART-SAVER

Here is the ultimate in design to conserve energy by concentrating a great many conveniences in a small area. Although this is the type of a kitchen recommended for persons with serious heart ailments, there are many good suggestions illustrated which can be adapted for use in kitchens by housewives in perfectly good health. Note particularly how the telephone, radio, writing desk and kitchen range have been arranged in a small space. Even the color motif here is cooling and relaxing.





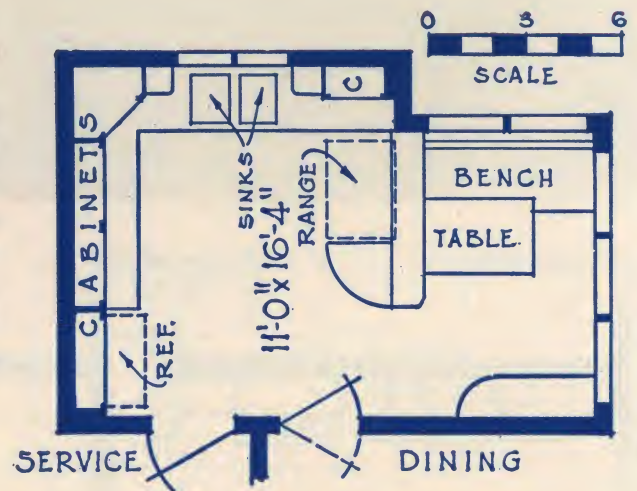
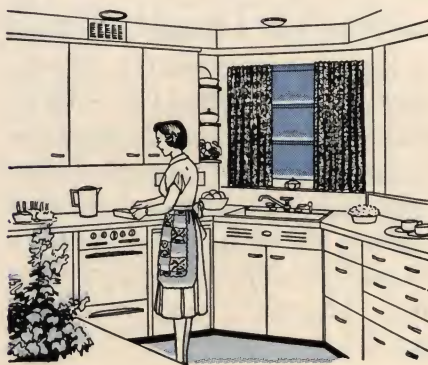
THE INDIVIDUALIST

This is an example of what can be achieved when personalized planning culminates in an individualized room. The soffit above the wall cabinets is finished with wood paneling to match the cabinets. A dining area is to the right of the refrigerator, separated from the meal preparation and cleanup center by a wainscoat-height wall topped with a planting box. Another window above the sink makes the room especially bright in daytime and fluorescent lights above the counter make it a charming center of activity after dark.

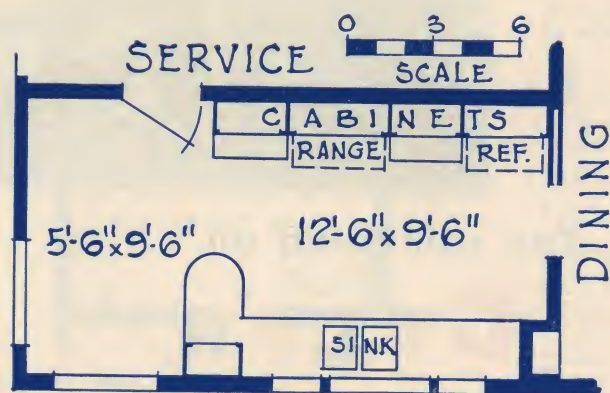


SUBURBAN DESIGN

Here is another version of the popular "U"-shaped kitchen with the sink centered under an unusually large and attractive window. Small shelves on each side serve to accentuate interest in the window. The corner wall cabinet with a full-view glass panel door serves to display prized china or glassware to good advantage. A long recessed fluorescent lighting fixture in the soffit above the double sink keeps that work center well lighted and after dark focuses attention on the beautiful window arrangement.



NATURAL LIGHTING in your kitchen, planned where you need it, adds immeasurably to the cheerfulness of the room. A panel of glass block in the outside wall at counter level will brighten large areas during daylight hours. Artificial lighting in the kitchen is perhaps more important than in any other room in the house. There should be at least one adequate incandescent or fluorescent fixture in the ceiling for general light. In addition, specific fixtures should be installed over every major work center, particularly over the cooking surface of the range and directly above the sink. Where wall cabinets hang above counters, fluorescent tubes can be mounted under the cabinets, thus making certain you will never stand in your light while working at the counter.

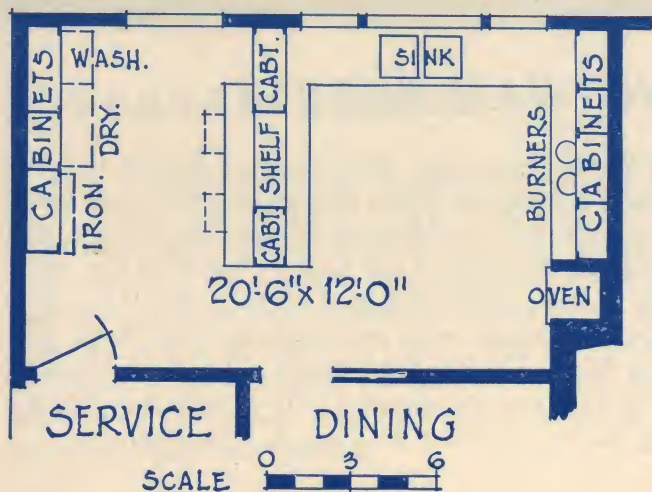
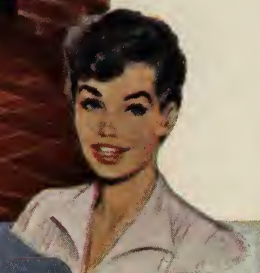


TWO-WALL BEAUTY

Frequently a two-wall, corridor-type of kitchen like this poses planning problems because of doorways or openings at each end. In addition to solving that problem satisfactorily, the designer of this kitchen beautified the entire layout by using dark-toned paint on the cabinets and ceiling in combination with natural-finish wood doors and drawer fronts. The colorful curtains and spots on the wall serve to emphasize the attractive color scheme. A ventilating fan in the ceiling above the range is a plus feature.

MODERN, EFFICIENT, pleasant living requires proper up-to-date electrical wiring in your kitchen so that your electrical appliances will operate at their highest efficiency most economically. You should provide a duplex convenience outlet for approximately every four lineal feet of work counter and if work areas are separated, at least one double outlet is recommended for each area. Consider the appliances to be used at each work center so that the outlets may be placed for maximum convenience and wired properly. Special outlets should be included for present or for future use to accommodate a clock, clothes washer, dishwasher, ironer and freezer. Make a note to include an outlet at table height in the dining area on the side having the least traffic and another at the serving table or buffet.





PROVINCIAL

There should be no disagreement that this is a gayly attractive and inviting kitchen. Extra floor space permitted what would ordinarily be an "L"-shaped arrangement to be extended into a "U" with the attractive snack bar over base cabinets forming the extension. Base cabinets under the snack bar and cabinets hung from the ceiling open from both sides. The plan suggests first floor laundry facilities.

You command on

COLOR...

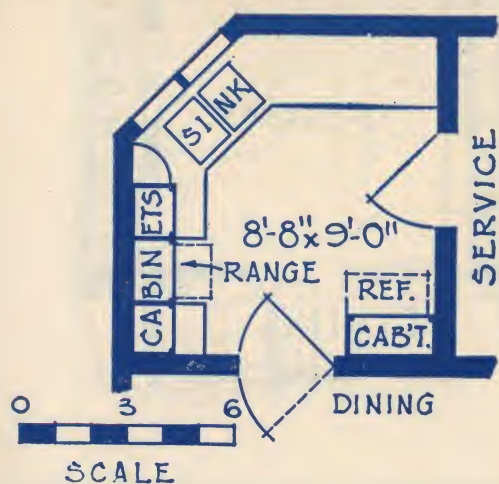
YOU ARE the only one who can select the color combination for your new kitchen. Since you are in sole command of the color choices it is well to remember that color is one of nature's greatest gifts to us and, depending on the various hues, it can make us happy or depressed, talkative or glum.

Note the three distinctly different color combinations in kitchens on these two pages. In one the beauty of natural wood cabinets is highlighted by supplementary hues. Blue, which is one of our cool colors, is used in combination with white in the conservative scheme in the small picture. On the opposite page a rich green for base cabinets contrasts pleasantly with the natural wood finish on the wall and the



CUSTOM DESIGN

A completely modern kitchen ventilation system is one of the outstanding features of this beautiful custom-built kitchen. Directly above the range is a metal hood to trap cooking odors, steam and grease globules which soil walls and curtains. The cabinet and hood plus the grill near the ceiling conceal the complete ventilating unit and duct work. The corner window and sink arrangement offer pleasing modernity at that center. Other special features include the planting box under the clock and the counter extension in the foreground.



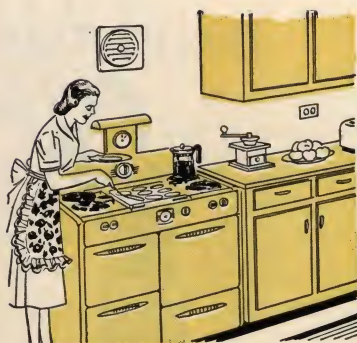
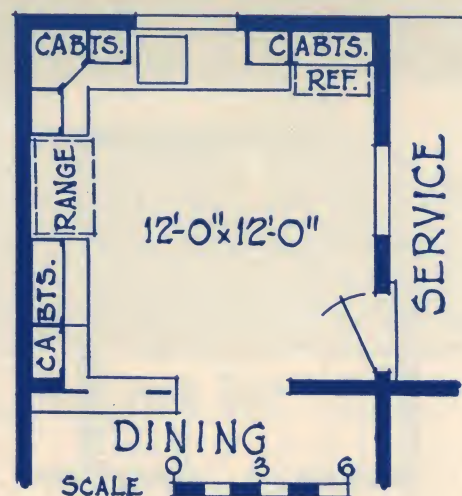
light colored wall cabinets. If your kitchen has lots of sunshine you may select a cool color to predominate such as white, off white, light ivory, blue or green. If you have a north or east exposure for your kitchen, choose a warm color such as yellow, peach, rose, beige or brown to help enliven the room and add cheerfulness. Wood cabinets with a natural finish always fill in as neutral in color. If your ceiling is too high the appearance of height can be lessened by painting it a dark color. Select one dominant color for the motif and then select a second color slightly more intense and use it in fairly large amounts. A third color, brighter and more intense, should be used in small amounts for accent. Avoid weak, spotty effects caused by using too many little patches of color.



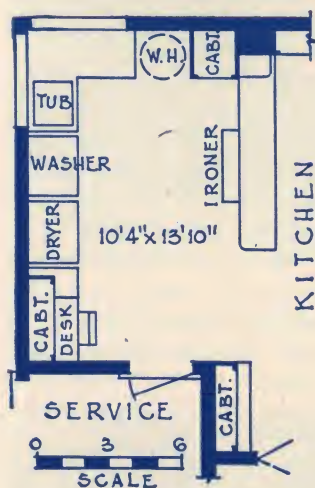


EFFICIENCY WITH CHARM

The bright, cheerful appearance of this room is no less impressive than the many interesting features which can make meal preparation and clean up less of a chore and more of a pleasure. Sparkling efficiency is personified with the all-white cabinets placed against the deep-toned blue walls to create an "L"-shaped work center arrangement. In planning your kitchen study the modern automatic electrical conveniences available. Even if you do not choose to install them immediately, provision can be made for future installation.



WITH HOME air conditioning already a reality plus weatherstripping, moisture vapor barriers and heavy insulation a part of modern home construction, a kitchen ventilating fan merits consideration in your plans. When properly installed in the right place a fan can save cleaning effort and frequent redecorating. The mere presence of a fan in the kitchen, however, does not mean that it will function adequately. If a fan is installed, the best location is directly over the range or in the wall back of it. There are several types of range hoods or ventilators which can be included as part of a kitchen fan installation to step up efficiency. These are frequently installed on the under side of wall cabinets above the range.

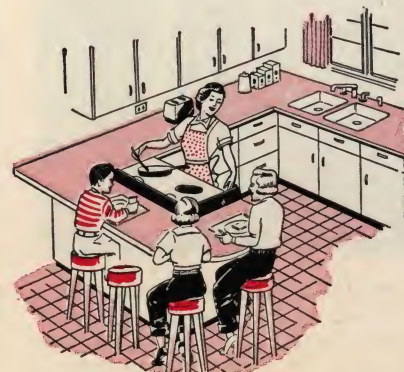


PLAN YOUR LAUNDRY, TOO

At the same time as you plan your new kitchen, it is well to keep laundry facilities in mind. The combination kitchen-laundry has many advantages from an economical as well as a practical standpoint, not the least of which is the concentration of regular daily and weekly duties in one area. A small work counter including a laundry sink or tub over a few base storage cabinets will step up efficiency and increase neatness immeasurably. Regardless of the location of your kitchen and your laundry, make certain that an automatic hot water heater of sufficient capacity is included in the installation.

DON'T FORGET the children when you are planning your kitchen. Hungry kiddies and a busy mother need not be an explosive combination if you include a handy snack bar or nook where the little busy bodies can be served with a quick lunch in a hurry. And whether children will be regular visitors to your kitchen or not, late evening talk, funny stories and a snack in the kitchen are routine in many households, so it is well to plan for that.

The kitchen you are planning will be the center of your activities—the hub of your home and your private domain. Make it as pleasant and attractive as you can by careful selection of every component. If there is room include a few open shelves for attractive pottery, whatnots or plants.

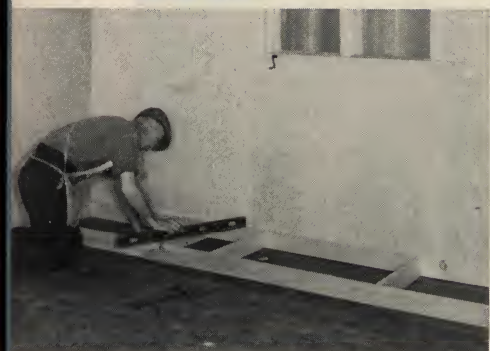




1. Measurements for cabinets must be accurate. If cabinets do not quite fill an available wall area, "fillers" up to two or three inches wide can be used.



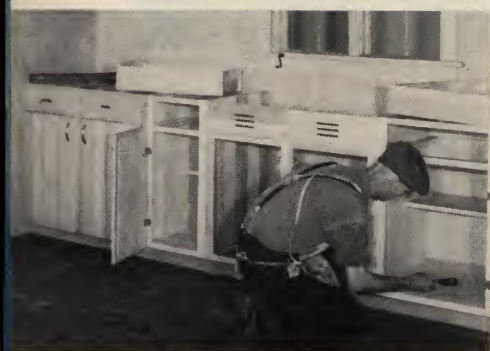
2. A base, on which the cabinets are set, is built about four inches high and two inches narrower than the cabinets. The two-inch space provides toe room. Frequent cross members give rigidity.



3. When the base is set in position it is leveled and any unevenness in the floor is taken up with wood shims so cabinets will set level and firm.



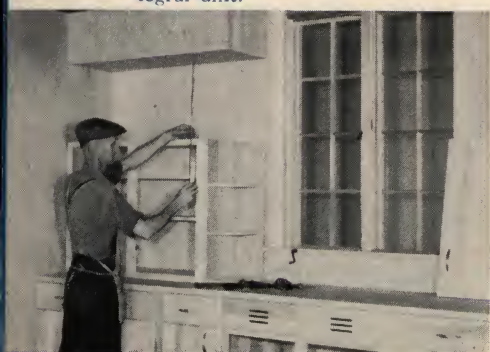
4. Lower cabinets are set in place and fastened securely to the wall and to the base. Before setting any cabinets, all studs in the wall should be marked so cabinets can be fastened to them.



5. Cabinet units are fastened together with nails or screws through the standards. This makes the entire base section one solid, integral unit.



6. After all base cabinets are set and checked with a level, the counter top is fastened on with screws. Most cabinets have pre-bored cleats in the top rail for fastening the counter.



7. A soffit is built below the ceiling so the bottom of each wall cabinet will be 18 inches from the counter. Studs are marked before cabinet is raised.



8. Each wall unit is lifted into position and held there with a couple of pieces of wood. Holes are drilled for screws through the back into the wall studs and through the top into the soffit.

Get Convenience, Permanence and Charm in Cabinets

The cabinets for your new kitchen will be selected from a series of integrated standardized units developed to give you an endless number of size and use combinations. Major manufacturers have utilized extensive research to develop cabinets which are precision-made and engineered for permanence and beauty. More than that, home economists and efficiency experts have cooperated to supply cabinet manufacturers with details for convenient shelf spacing, height, depth and interior arrangement in the various cabinet units.

The best kitchen cabinets and counter tops produced, however, are never satisfactory unless they are properly installed. The photographs on this page illustrate some of the major steps. Although no special talents are required, accuracy is of paramount importance, not only during the installation but when the kitchen is planned and the cabinets ordered.

The first step in planning is taking measurements, and they must be exact. Walls should be measured at the floor and also at about chest height because they may vary as much as a quarter or one-half inch between the floor and a point half way to the ceiling. If a factory-finished counter top is to be installed, accurate measurements must be made 36 inches from the floor to assure a tight fit against the walls. Windows which are to be above a counter should be at least 44 inches from the floor to allow for a backsplash and trim around the window. Keep in mind doors and windows when planning placement of major appliances, which are from 24 to 28 inches in depth. To clear such equipment a door should be not less than 30 inches from a corner and if a range is adjacent to a door, a clearance of 48 inches is desirable.

You'll find it's a pleasure to measure for new kitchen cabinets. Measure accurately and use the grid and cut-outs on pages 18 and 19 to help you visualize the placement of units in your kitchen.

Select Your Flooring for DURABILITY, BEAUTY, COMFORT and ECONOMY

THE FLOOR in your kitchen is a vital and permanent part of the room. Not only is it an indispensable functional part of the area but it plays a leading role in determining the appearance and decorative beauty. Decorators agree that because the floor is so conspicuous, it has as much bearing on the attractiveness of a room as the other components.

First of all, however, you want a floor that will be durable so it will retain the beauty which you see in it when it is new. You also want a floor which will be as comfortable as possible. Then, of course, there is always the cost factor, which must be kept within a reasonable budget.

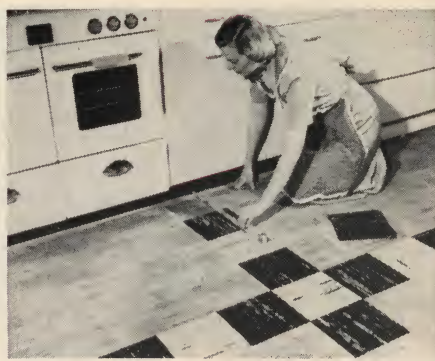
Fortunately there are a number of different types of floor surfacing materials for your kitchen. Most common are the tiles in linoleum, asphalt, rubber or vinyl plastic. These are available in several different sizes and in a full range of colors, both solid and patterned. The design possibilities in this type of flooring are limited only by the ability of the designer or the person laying the floor. Occasionally there are theme tiles available in colors that match the over-all decorative scheme to further enhance the room's attractiveness. Because the kitchen is your room, where you as a housewife will spend many hours, do not hesitate to "do something different" in floor design if you are sure you will like it.



One of the reasons tile floors have gained so much popularity is because they are so easy to install. There are, however, some basic rules which must be followed if the tile is to look its best when the job is completed. One rule to remember is that the tile is laid from the center of the room toward the four walls. This is done so that when the job is started, and before any tiles are cemented down, the entire floor pattern can be centered in the room to give a well-balanced appearance when the job is completed. The basic steps are shown below.



1. Use a chalk line to locate the exact center of the floor area after you have measured along the walls and marked the center point on each wall.



2. With the chalk line as a guide, try the tiles on floor for fit. If space left for border is narrower on one side than on the other, move starting point to even it up.



3. Remove loose tiles and spread adhesive evenly with a toothed trowel on one side of chalk lines. Leave small spots along lines as guide in starting.



4. After adhesive has dried tacky to the touch, start laying tile from center of room along chalk lines. Lay tiles close together and work toward the walls.



5. Repeat this process for the other half of floor. Some types of tile must be laid on felt and require some setting time before use. When this tile is used, finish at a doorway.



6. Most properly installed tile can be walked on immediately, so if the job is not completed at one time, it can be finished later without harm.

Your Kitchen COUNTER TOP Can be INSTALLED ON THE JOB

Laminated plastic counter tops can be applied with ordinary tools and skill when the new contact bond cement, metal moldings and sink rims designed for on-the-job installation are used.

Your counter top is before you constantly when you are working in your kitchen. At the time you select the material and color for this part of your kitchen do not underestimate the importance of obtaining what you like in a color that is pleasing to you.

Along with the development of kitchen counter top materials made of laminated plastics with their glass-like surfaces and gay colors have come new cements which simplify installation techniques. Whether you are replacing an old counter or installing a complete new kitchen, ordinary techniques in combination with the new contact bond cements make it possible to apply the counter top materials on the job. Especially designed sink rims for on-the-job installation provide an easy solution to the problem of a tight joint around the sink.

The laminated plastics are available in sheets or panels of varying widths and lengths and your choice of sizes depends on the counter surface and back splash to be covered. Usually the 30-inch width will cover a conventional 24-inch wide counter with between 5 and 6 inches remaining for the back splash.

After the counter top and the back of the plastic panel have been coated with cement and are ready for bonding, it is essential that the plastic panel be carefully registered over the counter surface before it is laid down because once the cement makes contact it is impossible to move or lift the plastic. It

can be registered by checking accurately at the corners or, if the cement sets dry enough, a clean sheet of heavy wrapping paper can be laid between the plastic and the counter top until they are aligned and then the paper pulled out.

The counter top around the sink should be as large a piece of plastic as possible. Never try to make a joint in the plastic around the sink or close to it. Installation of the sink and sink rim should be done according to the manufacturers' instructions. The rim locks around the sink and is held in place by small lugs with screws, applied from the underside of the counter. The use of some waterproof calking is recommended with the installation of the rims.

There are several types of metal cove moldings available to use between the back splash and the counter top. The choice of molding determines how and when the back splash boards are nailed up and covered with plastic. Likewise there is a choice of metal moldings to trim out your new counter top at the edges and on top of the back splash.

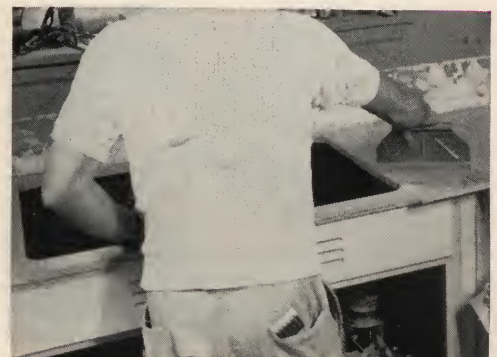
The best in counter tops for your kitchen is what you should have and it is available whether you buy it completely factory-finished or installed on the job. If you have a kitchen counter now which is somewhat on the bad side from wear, remember you can have a shiny new one in the kind of material and in the color combination you like.



1. After the plywood is fastened to the cabinets and sanded, carefully scribe the opening for the sink and cut it out.



2. Cut the laminated plastic and fit each piece to the counter top carefully. The material cuts easily with a fine-toothed hand saw held at a low angle.



3. Contact bond cement is spread on the counter top and on the reverse side of the plastic with a fine-toothed spreader, according to manufacturers' instruction.



4. After the cement is set, the plastic is carefully registered at the corners before it is laid on the counter because it cannot be moved after the first bond.



5. Strong pressure on a rolling pin is used to complete the bond and remove any air bubbles which might have accumulated between the plastic and counter top.



6. The sink opening is cut from the plastic after it is bonded to the counter. Holes are drilled at the corners and first cuts made with a fine-toothed keyhole saw.



7. Cuts are completed along straight edges with a fine-toothed hand saw held at a low angle. It is easier to cut the sink opening after plastic is bonded to the counter.



8. Rounded corners in the plastic must be trimmed accurately and smoothed so sink rim will fit snugly but not too tight. A coping saw will do this job satisfactorily.



9. All edges and corners of the sink opening are smoothed down with a file to complete the job of fitting the opening to the rim so the sink can be installed properly.



10. Sink and rim are installed in one operation. Two persons are required to set the sink and rim with one holding and the other fastening lugs from the under side.



11. The type of metal moldings you choose to trim out your new counter top determines how they are applied. This edge molding is driven on and held in place by friction.

Gain Leisure Time When You Plan Your Kitchen

With the demise of the hospital and laboratory appearance of yesterday's kitchens has also gone most of the drudgery and heavy cleaning chores which those kitchens required. As you plan your new kitchen, keep in mind the fact that there is a host of wall finishing materials available, all designed with you and your kitchen cleaning problems specifically in mind. Not only that, but they can be obtained in colors and designs to fit whatever motif and color scheme you want in your "personalized" kitchen.

Wall finishes range from painted or decorative papered surfaces to paneling and tiling with smooth, shiny, easily washable surfaces in every color of the rainbow. The good quality kitchen wall finishes never fade or become shabby in appearance so that your kitchen perpetually retains that "new look." Although there is a wide range of application techniques to choose from, a great many of these tile and panel materials are easily and economically applied with metal moldings which can enhance the appearance of the most meticulously designed kitchen. In addition to their value for finishing new kitchens, most of these wall materials are particularly desirable for remodeling an old kitchen into one of the new, shiny colorful centers where work can be a pleasure.

Careful selection of the wall finish in your new kitchen can save you many hours of cleaning time. Take advantage of all the research and expensive testing that has been done on the materials designed to save work and keep your kitchen always beautiful with a minimum amount of effort and time. Simplify your decorating job at the beginning and give yourself more hours of leisure time in the years to come by making a wise choice for the wall finish in your kitchen.



CUTOUTS...

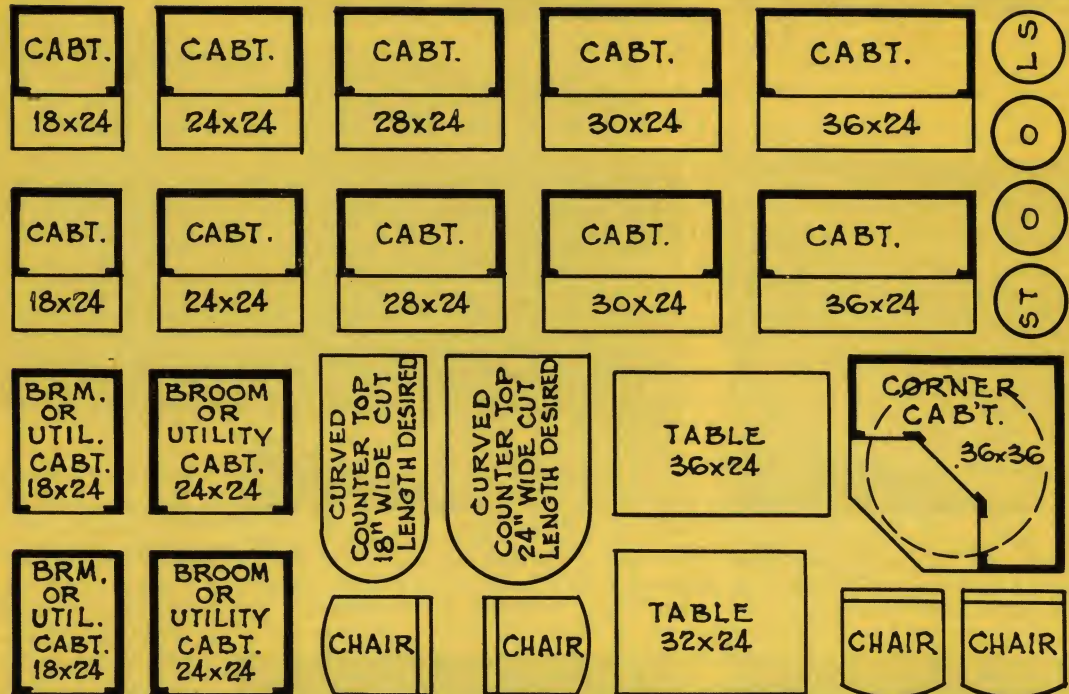
of kitchen cabinets and mechanical equipment for use with grid on inside of back cover, in planning your kitchen. To make handling easier, paste this page on medium-weight cardboard before cutting individual pieces. Drawings below are $\frac{3}{8}$ " scale and can be used on the following page.

BASE
CABINETS
with wall
cabinets above

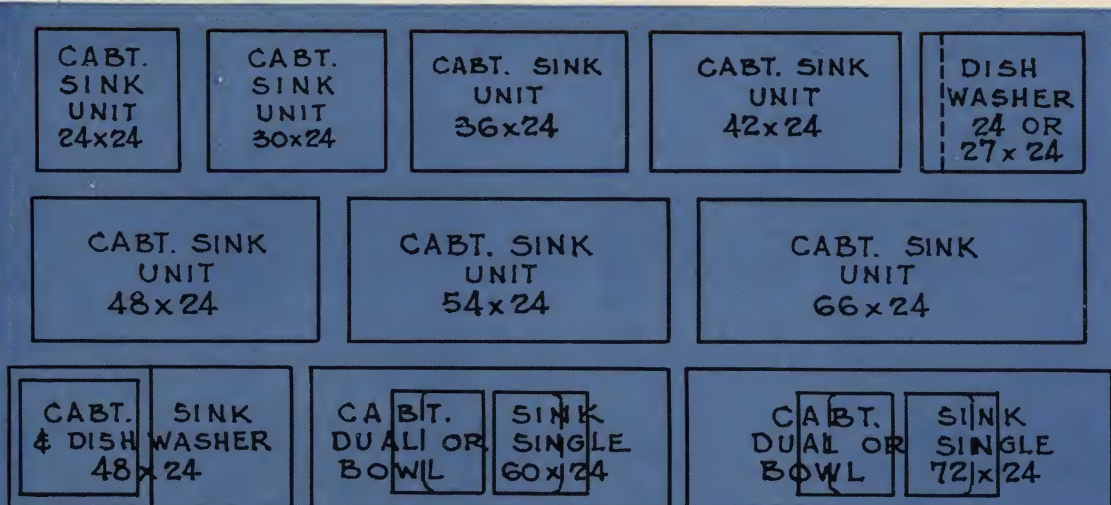
BROOM OR
UTILITY
CABINETS

CORNER
CABINETS

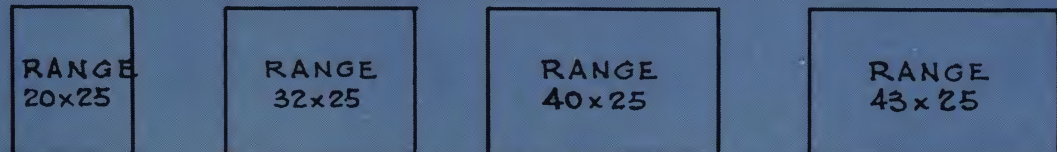
TABLES, CHAIRS
AND STOOLS



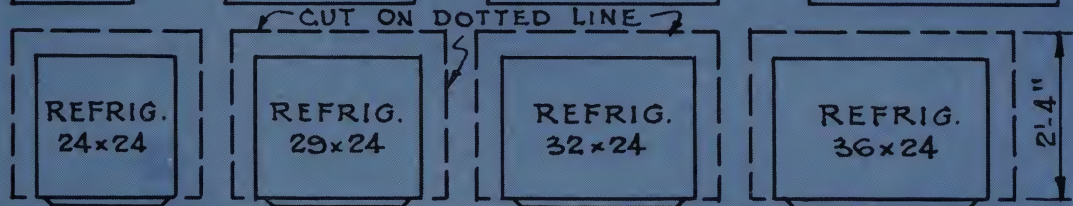
CABINET
SINKS AND
DISHWASHERS



RANGES



REFRIGERATORS



CUT ON DOTTED LINE

Use this grid in planning your new kitchen or in modernizing your present kitchen. Each of the squares on this page represents an area one foot square. The lines are $\frac{3}{8}$ -inch apart. Therefore, your drawing will be made at a scale of $\frac{3}{8}$ -inch equals one foot, which is the same scale as cabinet and equipment cutouts on the opposite page. First step is to draw in the enclosing walls, then locate doors and windows of your kitchen, according to the scale. Next, with the aid of the scaled cutouts and information, suggestions and pictures in this book, group the various elements to form your own "dream kitchen." The cutouts on the opposite page conform to standard-sized cabinets and appliances but before finalizing your kitchen plan, check dimensions of all units you select with your dealer.

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